



mister parker's

Christmas Eve Dinner

Stracciatella

Heirloom Cherry Tomatoes | Parma Ham Dust
Black Garlic Molasses

Or

Vichyssoise Soup

Smoked Crème Fraîche | Winter Black Truffle

Sommelier Recommends:

Billecart Salmon Blanc de Blancs "Grand Cru", Champagne, Fr - 55gl

Duck à l'Orange

Duck Magret | Potato Fondant | Cipollini Onions | Orange Sauce

Or

Skuna Bay Salmon

Pea Coulis | English Peas | Citrus Cream
Caviar | Sweet Garlic Foam

Or

Sweet Pea Risotto

36 months Aged Parmesan Cheese | Citrus Cream
25 Year Aged Balsamic

Sommelier Recommends:

Château Bonalgue Pomerol Bordeaux, Fr 2015 - 45gl

Vincent Girardin Meursault Les Clous, Fr 2017 - 50gl

Pistachio Kataifi Gâteau

White Chocolate | Sour Cherry | Pistachio Sponge

Sommelier Recommends:

Graham's Port 20-year Tawny - 28gl

\$125 per person
\$55 Children 10 and under
Tax and Gratuity not included

